

## CORRECTIVE ACTION

### INSPECTION DETAILS WITH VIOLATIONS AND RECOMMENDATIONS

Item No.	Description	Points Deducted
2	Medical logs maintained	0

**Site:** MEDICAL

Deduction Status: N

Violation: THE VESSEL DOES NOT ASK CREW MEMBERS IF THEY HAVE HAD DIARRHEA 72 HOURS PRIOR TO BOARDING THE VESSEL.

Recommendation: 4.1.1.1.2 The reportable cases shall include those crew members with a symptom onset time of up to 3 days before boarding the vessel.

### CORRECTIVE ACTION:

**Procedures and a Log have been Established and new crew members are asked for the above subject , and they sign for that .**

Item No.	Description	Points Deducted
8	PW filling hoses, caps, connections, procedures; Sample records, valves; PW system constructed, maintained	0

**Site:** POTABLE WATER

Deduction Status: N

Violation: A CREW MEMBER WAS OBSERVED USING A HOSE WITH AN ATTACHED SPRAY NOZZLE ON A DECK TAP THAT DID NOT HAVE THE APPROPRIATE BACKFLOW PREVENTION DEVICE INSTALLED.

Recommendation: A continuous pressure backflow preventer should be installed on all deck taps where needed.

### CORRECTIVE ACTION:

**Appropriate Backflow prevention devices will be installed on all those Deck taps.**

Item No.	Description	Points Deducted
19	Food protected storage, preparation, display, service, transportation; Original containers, labeling; Food handling minimized; In-use food dispensing, preparation utensils stored	0

**Site:** PROVISIONS

Deduction Status: N

Violation: THREE BAGS OF FLOUR WERE STORED LESS THAN SIX INCHES FROM THE DECK.

Recommendation: 7.3.3.5.1 Food shall be protected from contamination by storing the food: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 centimeters (6 inches) above the deck.

**CORRECTIVE ACTION: Corrected, and a policy placed to prevent for happening again.**

Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	0

**Site:** PROVISIONS

Deduction Status: N

Violation: TWO CUTTING BOARDS WERE SCRATCHED AND PITTED.

Recommendation: 7.4.5.1.3 Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they no longer can be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.

**CORRECTIVE ACTION: Both cutting boards have been resurfaced.**

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1

**Site:** GALLEY-HOT LINE BUFFET

Deduction Status: Y

Violation: THE FORMICA COUNTER TOPS AT THE BUFFET LINE HAD GAPS AND EXCESSIVE SEALANT ALONG THE SEAMS MAKING CLEANING DIFFICULT.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

**CORRECTIVE ACTION: If they can not properly repaired will be replaced during upcoming Dry Docking.**

**Site:** BAR GENERAL

Deduction Status: Y

Violation: THE BACK SECTIONS UNDER THE BAR COUNTERS WERE CONSTRUCTED OF POROUS MATERIALS THAT WERE NOT EASILY CLEANABLE.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

**CORRECTIVE ACTION;**  
**Plans are to be covered with stainless steel.**

Item No.	Description	Points Deducted
22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	0

**Site:** LIDO BAR

Deduction Status: N

Violation: THE LIDO BAR DISHWASH MACHINE WAS MARKED "OUT OF ORDER". THE SHIP IS CURRENTLY CONVERTING ALL THEIR BAR DISHWASH MACHINES TO CHEMICAL SANITIZERS INSTEAD OF HEAT SANITIZERS.

Recommendation: Ensure the dishwash machines are working correctly when the conversion is completed.

**CORRECTIVE ACTION:**  
**All Dishwashing machines have been converted to chemical sanitized.**

Item No.	Description	Points Deducted
33	Decks / bulkheads / deck heads construction, repair, clean	1

**Site:** GALLEY-FOOD SERVICE GENERAL

Deduction Status: Y

Violation: GAPS AND OPEN SEAMS WERE NOTED ON THE BULKHEADS IN SEVERAL AREAS.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deck heads in food preparation, ware washing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

**CORRECTIVE ACTION: Plan to fill all those gaps with NSF approved sealant in the future.**

**Site:** BAR, BAR PANTRIES AND ICE PANTRIES

Deduction Status: Y

Violation: BULKHEAD PENETRATIONS WERE NOTED THROUGHOUT THE BARS, BAR PANTRIES, AND ICE PANTRIES. THE DECK-BULKHEAD JUNCTURES WERE NOT COVERED.

Recommendation: 7.7.4.1.3 Bulkhead and deck junctures shall be covered. 7.7.4.1.1 Decks, bulkheads, and deck heads in food preparation, ware washing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

**CORRECTIVE ACTION: NSF sealant and profile strips will be added where necessary.**

**Site:** BAR, AND BAR PANTRIES

Deduction Status: Y

Violation: ELECTRICAL LINES, SUPPLY LINES AND DRAINAGE LINES WERE DRAPED ACROSS THE DECK MAKING CLEANING DIFFICULT.

Recommendation: 7.7.4.1.7 Exposed utility service lines and pipes, including lines for fire detection and protection systems, shall be installed so they do not obstruct or prevent cleaning.

**CORRECTIVE ACTION: We will protect and cover all wires and lines draped accordingly.**

Item No.	Description	Points Deducted
40	IPM procedures developed; followed; outer openings protected	0

**Site:** INTEGRATED PEST MANAGEMENT

Deduction Status: N

Violation: THERE WAS NO DOCUMENTATION OF PEST CONTROL TRAINING FOR THE EMPLOYEES.

Recommendation: 8.1.2.1.3 The training of the pest-control personnel shall be documented in the Integrated Pest Management Plan.

**CORRECTIVE ACTION:**

**Crew training program scheduled and will be documented.**

Item No.	Description	Points Deducted
41	Child Activity Centers facilities, diaper changing, operation	0

**Site:** VENTILATION

Deduction Status: N

Violation: THERE WAS NO PLAN WHICH ADDRESSED THE MAINTENANCE AND INSPECTION OF THE AC UNITS. SOME MOLD WAS NOTED ON THE COOLING TOWERS INSIDE THE AC UNITS.

Recommendation: 9.2.1.2.3 Vessels shall have a plan to inspect and maintain heating, ventilation, and air conditioning systems in accordance with manufacturers recommendations and industry standards. 9.2.1.2.1 Air handling units shall be kept clean.

**CORRECTIVE ACTION: A plan has been developed and followed.**

Item No.	Description	Points Deducted
9999	Miscellaneous	0

**Site:** GENERAL COMMENT

Deduction Status: N

Violation: THE STAFF HAS REALLY MADE A CONCERTED EFFORT TO ADDRESS DEFICIENCIES NOTED DURING THE LAST INSPECTION AND SHOULD CONTINUE TO STRIVE FOR PERFECTION.

Recommendation:

**Site:** CORRECTIVE ACTION STATEMENT

Deduction Status: N

Violation: IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: [VSP@CDC.GOV](mailto:VSP@CDC.GOV) USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .

Recommendation:

[BACK TO THE TOP OF REPORT](#)